



Standard Practice

Focaccia



1. Place 6 loaves on sheet pan and place in cooler at a temp. of 36-38 degrees for no less than 12 hours.



2. Hand stretch the dough working from the center.

Fit two loaves to a pan.



3. Lightly spread olive oil on the stretched dough.



4. "Dock" the dough by punching holes into the dough with a fork to prevent air bubbles from



**5. Top dough with desired toppings.
Proof dough until 2 times its original size at 110 degrees with 90% humidity.
Approx. 60 minutes.**



6. Steam dough for 20 seconds.

Bake dough at 375 degrees for 25-30 minutes or until golden brown.